Food Preservation Resources

Interested in home food preservation? Don’t use grandma’s recipes! It is essential to use current, tested recipes and procedures to make sure your food is safe.

Preserve the Taste of Summer Program
Learn more about food preservation by taking this course which includes online lessons and hands-on workshops [www.extension.iastate.edu/registration/events/conferences/preservation/](http://www.extension.iastate.edu/registration/events/conferences/preservation/)

Preserve the Taste of Summer Resources
Download at: [www.extension.iastate.edu/humansciences/preserve-resources](http://www.extension.iastate.edu/humansciences/preserve-resources)
- Preserve The Taste of Summer - N 3332 (advertisement)
- Canning and Freezing Tomatoes - PM 638
- Canning Fruits - PM 1043
- Canning Vegetables - PM 1044
- Canning Salsa – HS 0021
- Freezing Fruits and Vegetables - PM 1045
- Making Fruit Spreads - PM 1366
- Making Pickles and Pickle Products - PM 1368
- Canning Meats, Poultry, Wild Game and Fish - PM 3021

AnswerLine
Phone:
- In Iowa: 1-800-262-3804; Relay Iowa phone linkage for deaf/hard-of-hearing individuals, 1-800-735-2942
- In Minnesota: 1-800-854-1678 • In South Dakota: 1-888-393-6336

Email: answer@iastate.edu Online: [www.extension.iastate.edu/humansciences/answerline](http://www.extension.iastate.edu/humansciences/answerline)

Other Resources
- National Center for Home Food Preservation [www.uga.edu/nchfp/](http://www.uga.edu/nchfp/)
- So Easy to Preserve (University of Georgia) [www.soeasytopreserve.com](http://www.soeasytopreserve.com)
- Ball Complete Book of Home Preserving